

RULES AND REGULATIONS

ELIGIBILITY: 1. Open to all members of the Alabama Wineries and Grape Growers Association in good standing. In addition, non-members of the Association may enter the competition.

Exceptions:

Commercial winemakers

Wine judges

2. Entry fee is \$12.00 dollars first entry and 10.00 dollars for each additional entry. Non-members entry fee is \$18.00 dollars first Entry and \$12.00 dollars each additional entry.

3. Each bottle must be labeled with the following information:

Your name, category, wine ingredient, (grape), vintage and Percentage if it is a blend. Also indicate grown in Alabama if it applies.

4. Send one bottle per entry. Sparkling wine must be in Champagne bottles with proper wire closure.

5. Entry deadline is December 31, 2017. Wine can be delivered to any Alabama winery that is a member of the AWGGA or Alabrew, 212 Oak Mountain Circle, Pelham AL 35124. All wine should be delivered before January 15, 2018.

Please be advised that it is illegal to ship wine via the U.S.Postal Service if they are aware that you are shipping wine. However,

for those of you who would like to mail your wine, it can be mailed to this address:

**BRYANT VINEYARD
1454 GRIFFITH BEND ROAD
TALLADEGA, ALABAMA 35160**

6. Wine entry forms with fees can be mailed to:

**AWGGA
136 SPRING ROAD
BIRMINGHAM, ALABAMA 35242**

CATEGORY 1 – RED AMERICAN, DRY: Native or American hybrid, Concord, Steuben, Cynthiana, Muscadine, etc.
(Or Blends)

CATEGORY 2 – RED AMERICAN, SWEET: Native or American hybrid, Concord, Steuben, Cynthiana, Muscadine, etc.
(Or Blend)

CATEGORY 3 – WHITE AMERICAN, DRY: Native or American hybrid, Concord, Niagra, Duchess, Carlos, Magnolia, etc.
(Or Blend)

CATEGORY 4 – WHITE AMERICAN, SWEET: Native or American hybrid Niagra, Duchess, Carlos, Magnolia, etc.
(Or Blend)

CATEGORY 5 – RED HYBRID, DRY: French Hybrids Chancellor, Chambourcin, Foch,
etc. (Or Blend)

CATEGORY 6 – RED HYBRID, SWEET: French Hybrids Chancellor, Chambourcin,
Foch, etc. (or Blend)

CATEGORY 7 – WHITE HYBRID, DRY: French Hybrids Cayuga, Seyval, Vidal, etc.
(Or Blend)

CATEGORY 8 – WHITE HYBRID, SWEET: French Hybrids Cayuga, Seyval, Vidal, etc.
(Or Blend)

CATEGORY 9 – RED VINIFERA, DRY: Cabernet Sauvignon, Merlot, Zinfandel, etc.
(Or Blend)

CATEGORY 10 – RED VINIFERA, SWEET: Cabernet Sauvignon, Merlot, Zinfandel,
Etc. (or Blend)

CATEGORY 11 – WHITE VINIFERA, DRY: Chardonnay, Riesling, Sauvignon, Blanc,
Etc. (or Blend)

CATEGORY 12 – WHITE VINIFERA, SWEET: Chardonnay, Riesling, Sauvignon Blanc,
Etc. (or Blend)

CATEGORY 13 – GRAPE ROSE/BLUSH: Color must be appropriate, sweet or dry.

CATEGORY 14 – FRUIT ROSE/BLUSH: Color must be appropriate, sweet or dry.

Blends should go into dominate. (Over 50%)

CATEGORY 15 – NON-GRAPE FRUIT: Apples, Peaches, Strawberry, etc. Sweetness
can vary.

CATEGORY 16 – NON-GRAPE BERRY: Blackberry, Strawberry, etc. Sweetness

can vary.

CATEGORY 17 – SPARKLING: These wines should a good quality and lasting effervescence. Yeasty bouquets are not necessarily a negative characteristic. Sweetness can vary. They can be made from any grape or non-grape products.

CATEGORY 18 – FORTIFIED WINES: These wine must have 14% alcohol per Volume. (Examples: Port, Sherries, Brandy's etc.)

CATEGORY 19 – TRADITIONAL MEAD (100% honey without additional flavoring.)

CATEGORY 20 – MELOMELS: (Honey with additional fruit or spice flavoring.)

CATEGORY 21 – WHITE GRAPE/FRUIT BLENDS

CATEGORY 22 – RED GRAPE/FRUIT BLENDS